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## 2017 Food Jacks Awards

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Cooking With Jack Show

Published on Dec 29, 2017

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## PRODUCTS LINKS:

Rachael Ray Cookware <http://amzn.to/2Ead6DY>Here's the good utensil set <http://amzn.to/2DlQ35V>

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cyoohooos 1 day ago

I was over Rachel Rays stuff when I ordered her bakeware and it cracked the second time I used it

REPLY



Paul Foster 2 days ago

Hey Jack, I've had my miracle blades for five years and I never had to sharpen them, never, ever in five years I tell you and I use them religiously Jack.

REPLY



EN Puckering 2 days ago

Can't wait for the Amazon Prime ordering! I've wanted to try your seasonings for a long time now... Good luck~! :)

REPLY



Ed E. 2 days ago

Hi Jack, where can I get the apron you're wearing?

REPLY



Mantas B 4 days ago

Happy new 2018 year !!!

REPLY



For I'm 4 days ago

Ilov you ♥♥♥

REPLY 1



Mid-South Flavor 4 days ago

Since I'm a new subscriber, this was my first awards show I've seen. Very cool. Very excited to see what 2018 has in store for both of us :) also funny that I have a tech channel too! lol And more prayer is awesome! Great video.

REPLY



Itazuke Dee 5 days ago (edited)

RR pots and Pans are not sturdy or quality products, I gave my entire set to habitat for Humanity.. YOU PAY FOR WHAT YOU GET Jack ..... Try All-Clad for real quality and pots and pans that will last forever. Happy New Year,, German steel is great ... Kuhn-Rikon

REPLY 1



Cynthia Jordan 5 days ago

Jack I try to stay away from spoonfula/spatulas that are made of 2 pieces. I feel that food gets stuck in the crevices and they need to be taken apart in order to be cleaned properly

REPLY



Ofer Tal 5 days ago

hi jack. lot's of LOVE from Jerusalem, ISRAEL

REPLY 1

View reply v



G- Gar 5 days ago

January 2018 a great year as a personal trainer specialist sports nutrition

REPLY



Chloe Cahill 5 days ago

I didn't know that you took prayer requests. I'm not a religious person, but hearing that honestly made me so happy. Thank you.

REPLY 2



hawaomar100 5 days ago

I laughed just as hard as I did the first time when I saw your copper chef mat review. LOL !

REPLY 2



Matthew Klotz 5 days ago

I came across your YouTube channel while looking for new recipes. I've watched like 30 episodes in a row. You keep mentioning your sauce and in the videos you say "Free shipping in the united states". I decided to try some of your sauce, but when I went to make a purchase it was going to charge me \$12.40 per bottle for shipping!!!! So if I get 2 bottles its \$24.80. 3 bottles \$37.20 etc. That's just shipping and not including the cost of the product. Is this a glitch on the website? How can I purchase your sauce Read more

REPLY 1

View all 2 replies v

nancy ladd 6 days ago



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AUTOPLAY



\$1 Ribeye Steak

Cooking With Jack Show

70K views



My Fat Loss Stretch Marks

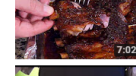
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Big Green Egg vs. Vision Grill - BATTLE OF THE KAMADOS

Cooking With Jack Show

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INSTANT POT BBQ Coca-Cola Ribs

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Red Copper 5 Minute Chef EXPLODES!!!!

Cooking With Jack Show

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Japanese Trying Mexican Food for the First Time

TabiEats

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How to Make Julia Child's Beef Bourguignon

Cooking With Jack Show

57K views



Reuben Pizza

Cooking With Jack Show

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15 Cooking Tricks Chefs Reveal Only at Culinary Schools

BRIGHT SIDE

1.9M views



Make Perfect McDonald's French Fries at Home!

Cooking with Shotgun Red

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Easy Bake Ultimate Oven by Hasbro Review

Cooking With Jack Show

12K views



Battle of the Kettle Grills - Weber vs Sam's Club (Members)

Cooking With Jack Show

5.4K views

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COOKING WITH JACK SHOW S5 - E103

Poutine (redo) - Canada

Cooking With Jack Show

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BEST Pho! TRADITIONAL Noodle Tour of Saigon Vietnam

Strictly Dumpling

993K views

New



14 Cooking Secrets Only Used by Restaurant Chefs

BRIGHT SIDE

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New



COOKING WITH JACK SHOW S4 - E58

LAZY MAN'S BREAD

Cooking With Jack Show

246K views



Crispy Cheddar Frico Burger

Cooking With Jack Show

14K views



22 HILARIOUS FOOD TRICKS AND HACKS

5-Minute Crafts

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Jack On The Go Show

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